# KERALA AGRICULTURAL UNIVERSITY

B.Tech (Agrl.Engg) 2012 Admission VI<sup>th</sup> Semester Final Examination- June/July 2015

Cat. No: Phpt.3206

Title: Drying Technology (1+1)

Marks: 80

Time: 3 hours

Part -A

(10x1.0 = 10.0)

## State whether following statements are True or False

- 1. EMC is same as critical moisture content
- 2. Moisture estimation by indirect method is more accurate than direct method.
- 3. Drying rate depends on temperature and humidity
- 4. Vacuum drying is used for heat sensitive material
- 5. Wet bulb temperature is higher than dry bulb temperature.

Match the following

|    |                       | 1 | Less                    |
|----|-----------------------|---|-------------------------|
| 6  | Vacuum drying         | а | nozzles                 |
| 7  | dew point temperature | Ь | doctor's blade          |
| 8  | spray drying          | С | 100% RH                 |
| 9  | EMC                   | d | heat sensitive material |
| 10 | drum drying           | e | Henderson equation      |

Part -B

 $(10 \times 3.0 = 30.0)$ 

#### Answer any TEN questions

- 1. Differentiate dry and wet basis moisture content.
- 2. Explain falling rate drying period.
- 3. Define Shred's curve.
- 4. Define deep bed drying.
- 5. List properties of air in psychrometric chart.
- 6. What is foam mat drying?
- 7. What is principle of freeze drying?
- 8. What is principle of vacuum drying?
- Write a note on dynamic method of EMC determination.
- 10. What is puff drying?
- 11. What are the merits and demerits of indirect method of moisture measurement?
- 12. Write a note on drying efficiency.

# Answer any SIX questions

- 1. Discuss in Brown-Dual distillation method of moisture measurement.
- 2. Discuss importance of drying food materials.
- 3. Explain drying rate curves.
- 4. Discuss working of foam mat drier with neat sketch
- 5. Explain the principle of heat and mass transfer in freeze drying.
- 6. Explain constant rate and falling rate in drying.
- 7. Discuss working of tunnel dryer with neat sketch.
- 8. Write a note design of mechanical driers.

Part-D

 $(1 \times 10.0 = 10.0)$ 

### Answer any ONE question

- 1. Explain in detail about selection of driers for different food materials with suitable examples.
- 2. Discuss merits and demerits of batch and continuous drying.

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